Chicago Concierge's Dine Around Program Presents

(312) 982-0050 ~ 41 E Chestnut St ~ $125 per person all inclusive

Appetizers
- Shrimp Cocktail
  - With horseradish cocktail sauce
- Prime Meatball
  - With house made steak sauce

Choice of

Lobster Bisque
- Rich, velvety soup made from live Maine lobsters and finished with a drizzle of cognac infused goat cheese

Sonoma Greens Salad
- With spicy pecans, goat cheese, apples, Kalamata olives and a honey vinaigrette

Choice of

Filet
- A seven ounce seasoned filet of all natural beef broiled medium rare to medium served with a marinated head of garlic, Truffle's steak seasoning and parmesan mashed potatoes

Blackened Redfish Pontchartrain
- Fillet of redfish, lightly blackened and pan-seared. Served with crawfish tails, shrimp, and spicy blue crab piquant Creole sauce. Served over rice pilaf

Salmon Béarnaise
- Broiled fillet of salmon topped with shrimp, crab meat and rich béarnaise with parmesan mashed potatoes

Pan-Seared Scallops
- Japanese Hokkaido scallops parmesan mashed potatoes, lemon-garlic butter

Vegetarian entree available upon request
All of the above are accompanied by Seasonal Vegetables

Choice of

Carrot Cake
- Rich and moist with fresh carrots, crushed pineapple, cinnamon, pecans and layers of sweet cream cheese icing

Chocolate Malt Cake
- Fudge chocolate cake with chocolate malt cream cheese icing

Beverages
- Choice of bottled beer or House Red or White Wine
- Iced tea available upon request
- Hot coffee service included with dessert